

Attachment 5 - Cleaning Process

Recipes, Processing, Packaging, Labeling and **Cleaning**

Submit:

- ✓ A list of how the equipment, utensils, and product contact surfaces will be cleaned and sanitized, and how often.
- ✓ Include a description of how you will control allergens, including how you will clean surfaces and utensils between preparation of products with allergens and products that do not contain allergens.

Attachment 5- Cleaning and Sanitation

Allergen control includes:

- Adequate cleaning to prevent cross contact between equipment used to make products that have allergen ingredients and products that have no allergen ingredients.
- Not storing allergens such as flour near ingredients used in non-wheat products.

LIST CLEANING STEPS AND PRODUCTS USED (e.g. 1 tbsp of liquid bleach will be mixed with 1 gallon of water and used to wipe down all food contact surfaces):

IDENTIFY HOW ALLERGEN INGREDIENTS WILL BE STORED TO PREVENT CROSS-CONTAMINATION (e.g. nuts will be stored in sealed container away from other products):